

# Dinner at Middleton Place

## APPETIZERS

SMOKED LOCAL FISH SPREAD 20  
*pickled vegetables, herbs, rye toast*

PAN SEARED SCALLOPS\* 21  
*lima beans, corn, lardons, tomato dill cream sauce*

FARMERS CHEESE 14  
*jezebel sauce, grilled bread, herbs*

FRIED PORK JOWL 16  
*plantain mash, peach glaze, peanuts*

## SOUPS & SALADS

SHE CRAB SOUP 9/13  
*lump crab, sherry*

CHEF'S SELECTION SOUP 7/11  
*seasonal & local ingredients*

LOCAL FARM SALAD (V) (GF) 13  
*artisan lettuce, cucumbers, baby carrots, shallot, champagne vinaigrette*

WATERCRESS AND LITTLE GEM SALAD 14  
*Radish, peas, roasted cashew, grilled spring onion dressing*

ASPARAGUS AND ARUGULA SALAD 14  
*grilled asparagus, arugula, lemon, boursin, toasted bread crumbs, gribiche*

## ENTREES

SHRIMP & GRITS (GF) 30  
*peppers, onions, andouille sausage, bacon, tomato broth*

SUSTAINABLE SEAFOOD DISH\* (GF) MKT  
*lentils, toasted almonds, sauce provençal*

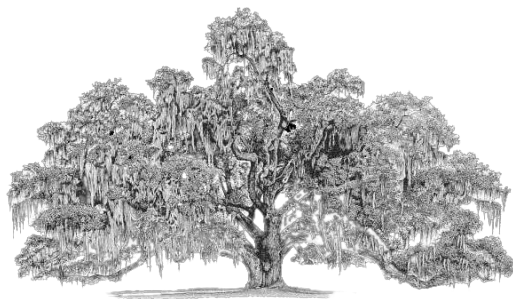
DUROC PORK TENDERLOIN 30  
*fried corn pone, watercress, cilantro lime fig sauce*

BUTCHERS CUT\* (GF) MKT  
*fried fingerling potatoes, haricot verts, house steak sauce, roasted garlic herb butter*

CHICKEN PERLOO (GF) 28  
*carolina gold rice, andouille sausage, bacon, green tomato relish, fried parsley*

LAMB LOIN 34  
*black eyed peas, shallots, arugula, garlic meyer lemon curd*

RATATOUILLE 25  
*eggplant, zucchini, onion, bell pepper, tomato, basil*



*Chef De Cuisine Wesley Smith*

*All proceeds benefit the non-profit Middleton Place Foundation.*

*A 22% gratuity will be added to parties of 6 or more.*

*\*Contains ingredients that may be raw or undercooked.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*